

REPUBLIC OF CHILE
MINISTRY OF AGRICULTURE
LIVESTOCK AND AGRICULTURAL SERVICE
LIVESTOCK PROTECTION DEPARTMENT

ESTABLISHES SANITARY REQUIREMENTS FOR
IMPORTING CHILLED OR FROZEN PORK

SANTIAGO, OCTOBER 20th, 1998

Nº 3397 EXCEMPT /CONSIDERING: The powers granted by Law Nº 18.755; article 3rd in DFL. RRA. Nº 16 of 1963 which, for importing animals and animal products commands the fulfillment of the sanitary requirements specified in each case; and the Law Nº 18.164;

I RESOLVE:

The following sanitary requirements are hereby established for importing into Chile chilled or frozen pork:

- 1.- Pork imported into Chile shall be under an official certificate issued by the competent health authority in the country of origin, indicating the area and the establishment of origin, identification of the product, animal species, quantity and net weight, exporter and consignee, identification of the means of transportation and the number of packing units.

The certificate shall also establish that:

- a) The country of origin has been pronounced free of Foot - and - Mouth Disease, African Swine Fever, Bovine Fever, Swine Vesicular Disease, Teschen's Disease and Classical Swine Fever by the OIE.
- b) The animals from which the meats have been taken:
 - i. Were born, raised and slaughtered in the exporting country, or in regions with similar epidemiological conditions.
 - ii. They were slaughtered in an abattoir habilitated by the SAG's personnel and authorized to export into Chile by the competent official health authority, considering that it has a permanent official veterinarian control, and complies with the adequate structure, operation and health inspection conditions. SAG can delegate habilitation onto the authorities of the country of origin, establishing agreements therefor.

- iii. They have been inspected pre- and post- mortem, and pronounced free of transmissible diseases.
- c) The meats:
 - i. Have been subjected, with negative results to trichinosis tests, or else, come from an area free of the disease, with a periodical monitoring program.
 - ii. They shall comply with every requirement established in the country of origin for meats destined for human consumption.
 - iii. They shall come from carcasses which have been subjected to a maturation process, at a temperature between 2°C and 7°C for at least 24 hours.
- 2.- Only cold can be used as a preservation means and at no point in time shall have antiseptics, antibiotics, or other chemical or biological additives been used.
- 3.- After chilling or freezing, the meats have been subjected to temperature not exceeding 0°C for chilled meats and not over -18°C for frozen meat; and upon arrival in Chile, temperature at the center of the muscular mass shall be as a maximum 4°C for chilled meats and -12°C for frozen meats.
- 4.- The transportation of meats from the slaughter of origin to destination in Chile shall be carried out in vehicles or compartments ensuring the maintenance of the temperature and sanitary hygienic conditions.
- 5.- Upon arrival in the country, the meat shall be subjected to such controls and tests as the Chilean Livestock and Agricultural Service – SAG – may determine, which shall be at the expense of the importers.
- 6.- Resolution N° 2808 of September 9th, 1996, is hereby derogated.

TO BE RECORDED, TRANSCRIBED AND PUBLISHED

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